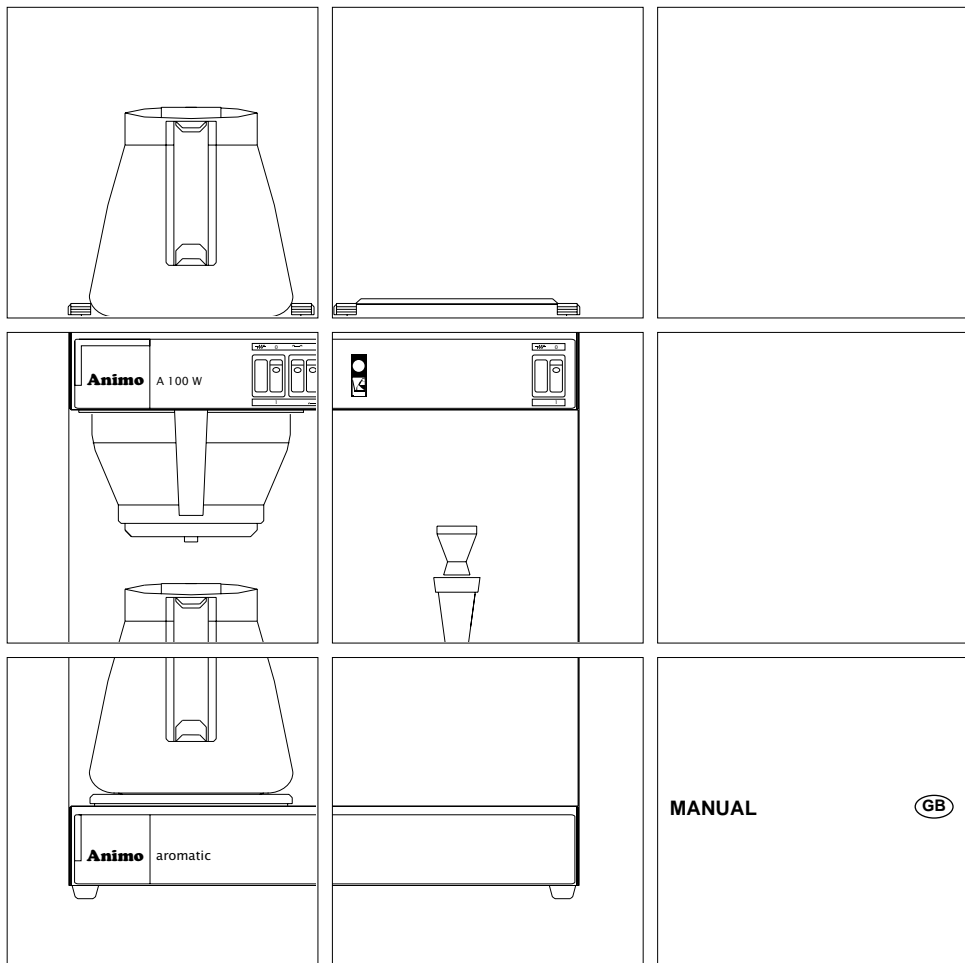


Animo

A 100 W/ A 200 W



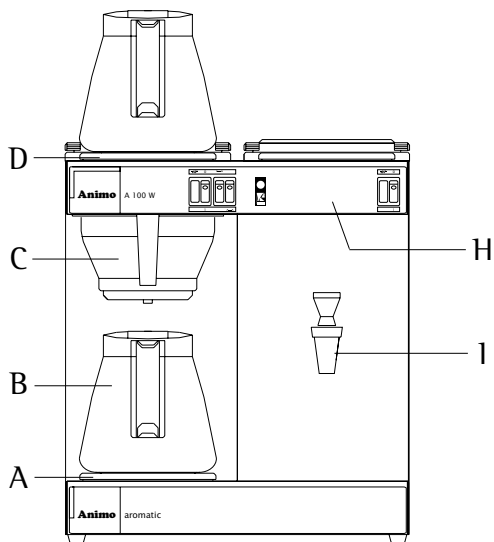
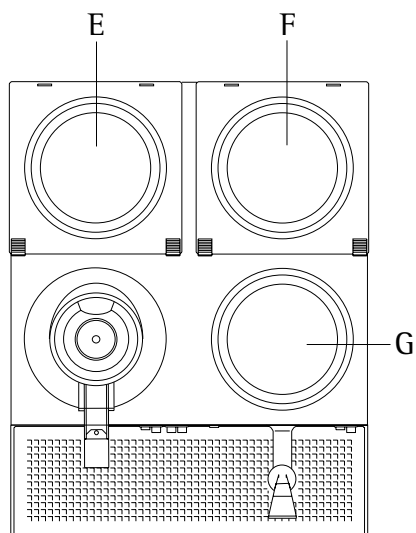


fig. 1

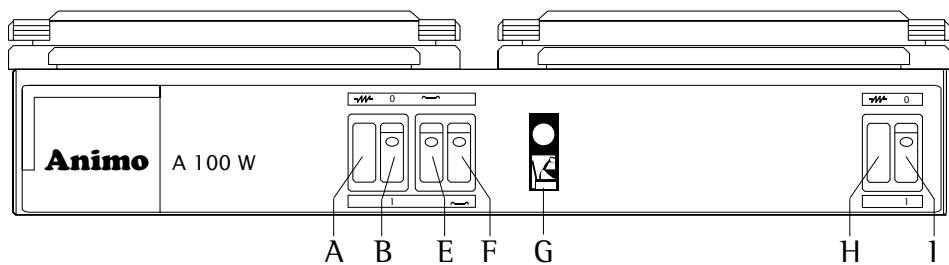


fig. 2

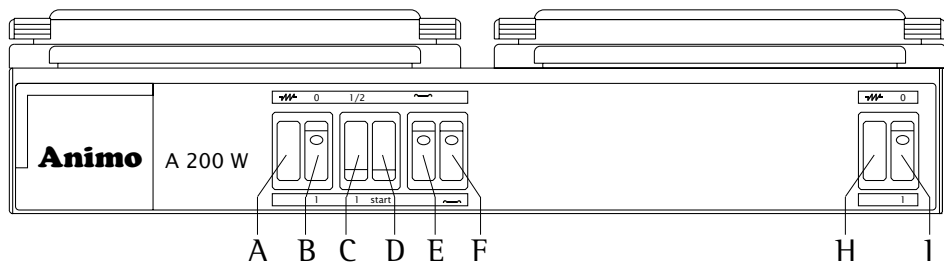


fig. 3

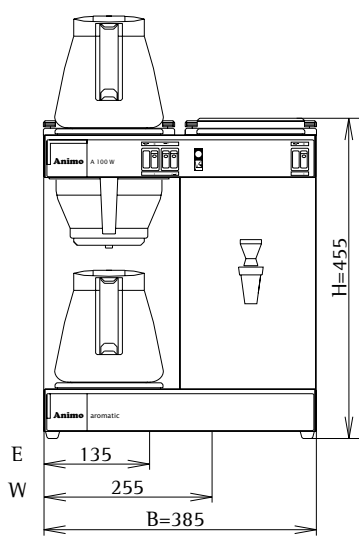
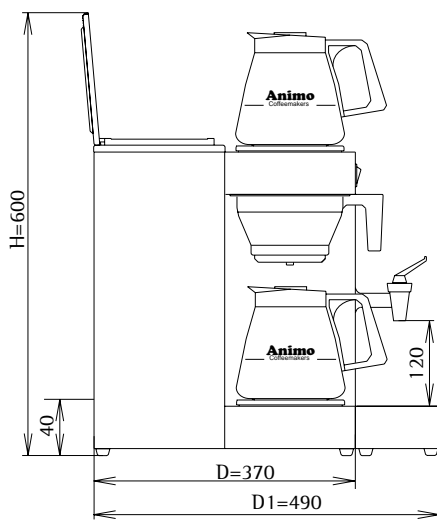
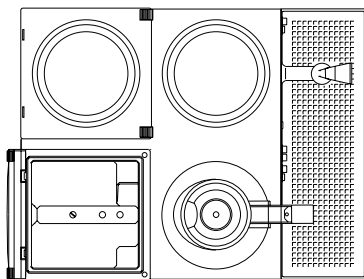


fig. 4



Dit apparaat voldoet aan de EMC-richtlijn 89/336/EEG, 92/31/EEG en de laagspanningsrichtlijn 73/23/EEG.

This appliance is in accordance with the EMC-Directive 89/336/EEC, 92/31/EEC and the low voltage directive 73/23/EEC.

Dieses Gerät wurde in Übereinstimmung gemäß EMV-Richtlinie 89/336/EWG, 92/31/EWG und Niederspannung-Richtlinie 73/23/EWG gebaut.

Cet appareil est conforme à la directive d'EMC 89/336/CEE, 92/31/CEE et à la directive de basse tension 73/23/CEE.

Animo behoudt zich het recht voor om onderdelen op elk gewenst moment te wijzigen, zonder voorafgaande of directe kennisgeving aan de afnemer. De inhoud van deze handleiding kan eveneens gewijzigd worden zonder voorafgaande waarschuwing. Deze handleiding is geldig voor de machine in standaarduitvoering. Animo kan derhalve niet aansprakelijk worden gesteld voor eventuele schade voortvloeiende uit van de standaard uitvoering afwijkende specificaties van de aan u geleverde machine. Voor informatie betreffende afstelling, onderhoudswerkzaamheden of reparaties waarin deze handleiding niet voorziet, wordt u verzocht contact op te nemen met de technische dienst van uw leverancier. Deze handleiding is met alle mogelijke zorg samengesteld, maar Animo kan geen verantwoording op zich nemen voor eventuele fouten in dit boek of de gevolgen daarvan.

Animo has the right to change parts of the machine at any time without advice or direct announcements to the client. The contents of this manual can also be changed without any announcements. This manual is to be used for the standard model/type of the machine. Thus Animo cannot be held responsible for any damage resulting from the application of this manual to the version delivered to you. For extra information on adjustments maintenance and repair, contact the technical department of your supplier. This manual has been written very carefully. However, Animo cannot be held responsible neither for mistakes in the book nor for their consequences.

Animo behält sich das Recht vor, Einzelteile ohne vorherige Bekanntgabe an den Kunden zu ändern. Der Inhalt dieser Anleitung kann ebenfalls ohne vorherige Bekanntgabe geändert werden. Diese Anleitung gilt für die Standardausführung der Maschine. Animo haftet daher nicht für Informationen über Einstellungen, Wartungsarbeiten oder Reparaturen, die nicht in dieser Anleitung enthalten sind. Wenden Sie sich bitte gegebenenfalls an den Kundendienst Ihres Händlers. Diese Anleitung wurde mit größtmöglicher Sorgfalt zusammengestellt. Animo haftet jedoch nicht für etwaige Fehler in dieser Anleitung oder für die Folgen solcher Fehler.

Animo se réserve le droit de modifier les pièces à n'importe quel instant, sans avis préalable et sans obligation de notification au client. Le contenu de ce manuel est également sujet à modification sans avis préalable. Ce manuel s'applique au modèle standard de la machine. Par conséquent, Animo n'est pas responsable pour les dommages éventuels découlant de l'application de ce manuel aux modèles non standard. Pour les renseignements sur certains réglages, les travaux d'entretien ou réparations qui ne seraient pas traités dans ce manuel, Animo ne peut être tenu responsable des erreurs éventuelles ni des dommages qui en découleraient.

GB

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These operating instructions should be read carefully to ensure that your coffee machine is operated correctly and safely.

1. GENERAL DESCRIPTION

The Aromatic A100 W is a semi-automatic coffee machine. It operates on the principle of instantaneous water heating thus eliminating warm-up time. The machine consists of a filter coffee unit and a separate water heater with a tap. The machine's hot water unit can be used to make tea, coffee, cocoa, cup-a-soup etc. The Aromatic A200 W is an automatic model with a permanent connection to the water supply.

Figure 1.

A - Lower hot plate	F - Water reservoir for hot water unit
B - Glass jug 2x (art.nr. 08208)	G - Hot water reservoir
C - Removable filters (90/250) 2x (art.nr. 08635)	H - Switch panel
D - Upper hot plate	I - Hot water tap
E - Water reservoir for filter coffee unit	

The machine is supplied with the following accessories:

- Measuring spoon
- Approx. 50x paper coffee filters 90/250 (art.nr.01088 1000 pcs.)
- Water supply hose approx. 1.25 m long * A200 W
- 2 sachet coffee detanning agent (100 sachets for 10 grams art.no. 49009)
- 2 sachet descaling agent (48 sachets for 50 grams art.no. 49007)
- Manual

Plastic and stainless steel, or completely stainless jugs can be supplied at an additional charge on request. A matching drip tray is also available (art.nr. 13020).

2. TECHNICAL DETAILS

Type: A100 W/A200 W	: 1N~	or	2N~ (two phase)
Approx. hourly capacity coffee	: ± 15 L/h		± 20 L/h
Approx. hourly capacity hot water	: ± 15 L/h		± 20 L/h
Buffer supply coffee	: 3.6 L		3.6 L
Buffer supply hot water (approx)	: 3 L		3 L
Warm up time hot water (15-98°C)	: 15 min		11 min
Coffee preparation time (1.8 Liter)	: ± 7 min		± 5.5 min
Minimum amount of coffee	: 1/2 jug		1/2 jug
Level detection	: elektronik		elektronik
Paper filter size	: 90/250		90/250
length of electric cable	: 1.4 m		1.4 m
Dimension	: See fig.4		See fig.4

A200 W only

Water connection	: G 3/4"	G 3/4"
Min. - Max. water pressure	: 1-8 bar	1-8 bar

Power supply (50/60 Hz)

	Capacity	Fuse		Capacity	Fuse
220V 1 live/neutral	3100W	16A	380V 2 live/neutral	4000W	16A
230V 1 live/neutral	3375W	16A	400V 2 live/neutral	4375W	16A
240V 1 live/neutral	3675W	15A	415V 2 live/neutral	4750W	15A

Technical alterations are reserved

WARNING 

- * Make sure that the mains cable does not come into contact with the hot plates which become extremely hot when in use.
- * Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
- * Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
- * Always plug the machine into an earthed wall socket.
- * Do not submerge or spray the machine.
- * Have all repairs carried out by a specially trained technician.
- * If the machine is not used it is advisable to remove the plug from the socket and the turn off the water tap *. (* model A200 W).

3. INSTALLATION

Before installing the machine, carry out the following steps:

- Position the machine on a firm and even surface so that it can be connected to the electricity and water supplies.
- The A200 W with automatic filling should be positioned near a manually-operated water tap. The water supply hose is 1.25 metres long.
- When positioning the machine, bear in mind that it is equipped with an overflow device.

The machine should be connected as demonstrated in the diagrams shown below, depending on the machine's electrical fittings.

- (Fig. 5) For 220V-240V 1 live/neutral with plug socket.
- (Fig. 5) For 220V -240V 1 live/neutral (3 core electric cable).
- (Fig. 6) For 380V-415V 2 live/neutral (4 core electric cable).

The following remarks apply to figure 5:

- If the plug fitted on the machine cable does not fit in your socket, replace it with a new plug that does fit.
- The replaced plug should be disposed of as it can be dangerous if plugged in a socket.

The following points should be observed when wiring a new plug:

- The green/yellow-coloured wire ("EARTH") should be connected to the terminal which is either marked with the letter "E", the "earth" symbol (\perp), or coloured green or green/yellow.
- The blue-coloured wire ("NEUTRAL") should be connected to the terminal which is either marked with the letter "N" or coloured black.
- The brown-coloured wire ("LIVE") should be connected to the terminal which is either marked with the letter "L" or coloured brown.

IMPORTANT !

The three core mains cable (fig. 5) has the following wiring code:

- Green/Yellow - Earth
- Blue - Neutral
- Brown - Live

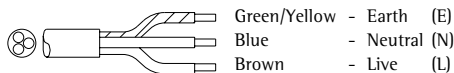


fig. 5

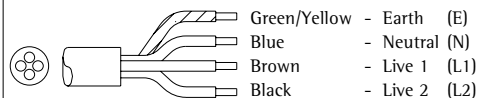


fig. 6

4. CONTROL PANEL

A100 W (manual filling) (fig. 2)

- filter coffee unit
- A - Alarm lamp for heating element
- B - On/off switch
- E - On/off switch for upper hot plate
- F - On/off switch for lower hot plate
- hot water unit
- G - Alarm lamp for filling up
- H - Alarm lamp for heating element
- I - On/off switch

A200 W (automatic filling) (fig. 3)

- filter coffee unit
- A - Alarm lamp for heating element
- B - On/off switch
- C - Selection switch for full or half jug
- D - Start switch
- E - On/off switch for upper hot plate
- F - On/off switch for lower hot plate
- hot water unit
- H - Alarm lamp for heating element
- I - On/off switch

5. PREPARATIONS BEFORE USE

Before operating the machine, carry out the following steps:

5.1 A100 W (manual filling)

- For the filter coffee unit:
 1. Pour a jug of cold water in the cold water reservoir (fig. 1E).
 2. Wait for 3 minutes until the water has entered the entire system.
 3. Slide the removable filter into the machine and place an empty jug on the lower hot plate.
- For the hot water unit:
 4. Remove the round black and stainless steel safety lid from the hot water reservoir (fig. 1G).
 5. Fill the hot water reservoir with 2 jugs of water. The water will rise into the cold water reservoir (fig. 1F). Then fill the rear cold water reservoir with one more jug of water. There is an overflow device in this reservoir to prevent the hot water reservoir from being overfilled.

6. After you have followed the instructions above, place the plug in the socket and turn the machine on using the main switch (fig. 2B) in the filter coffee unit.
7. The orange alarm lamp (fig. 2A) on the filter coffee unit will now light up until the machine has emptied. When the light goes out again the coffee unit is ready for use.
8. Switch on the hot water unit using the main switch (fig. 2I);
9. The orange alarm lamp (fig. 2H) on the hot water unit will now light up until the hot water reservoir has reached the correct temperature. If the round orange alarm light (fig. 2G) lamp lights up, the cold water reservoir (fig. 1F) needs refilling. Refill until the lamp goes out.
10. Replace the lids on the hot water reservoir in the reverse order.
11. The machine is now ready for use.

5.2A200 W (automatic filling)

- For the filter coffee unit:
 1. Connect the supplied water hose to the coupling nut swivel joint at the rear of the machine and to a manually-operated water tap. **ATTENTION!** Use cold water only.
 - 2.. Pour a jug of cold water in the cold water reservoir (fig. 1E).
 3. Wait for 3 minutes until the water has entered the entire system.
 4. Slide the removable filter into the machine and place an empty jug on the lower hot plate.
- For the hot water unit:
 5. Remove the round black and stainless steel safety lid from the hot water reservoir (fig. 1G).
 6. Fill the hot water reservoir (fig. 1G) with 2 jugs of water.
 7. After you have followed the instructions above, place the plug in the socket.
 8. Turn on the filter coffee unit using the switch (fig. 3B).
 9. Turn the selection switch (fig. 3C) to the desired amount.
 10. Press the start switch (fig. 3D) and the water reservoir will fill up.
 11. The orange alarm lamp (fig. 3A) on the filter coffee unit will now remain lit until the water has run through. The filter coffee unit is ready for use when the lamp has gone out again.
 12. Switch on the hot water unit using the main switch (fig. 3I).
 13. The water reservoir will fill up with water.
 14. The orange alarm lamp (fig. 3H) in the hot water unit will light up until the hot water has reached the appropriate temperature.
 15. Replace the lids on the hot water reservoir in the reverse order.
 16. The machine is now ready for use.

6. HOW TO PREPARE FILTER COFFEE**General**

1. Place a paper coffee filter (90/250) with the appropriate amount of coffee (fine ground for filter coffee units) in the removable filter. The amount can be measured with the supplied measuring spoon. Generally speaking, you will need about 70 - 80 gram per 1.8 l jug.
2. Place an empty jug on the lower hot plate.
3. Check that the machine is switched on, main switch on (fig. 2B & 3B), and switch on the lower hot plate (fig. 2F & 3F).

A100 W (manual filling)

4. Fill the reservoir with a jug of cold water. Position the jug with lid on the hot plate under the filter.

A200 W (automatic filling)

4. Turn the selection switch (fig. 3C) to the required amount.
5. Press the start switch (fig. 3D).

General (continue)

6. The orange alarm lamp (fig. 2A & 3A) on the filter coffee unit will now light up and the filter coffee will be prepared.
7. When the alarm lamp goes out again, the hot water supply will stop. After about 1 minute, all of the coffee will have poured through the filter.
8. Stir the coffee in the jug briefly and pour, or place the full jug on the upper hot plate. The upper hot plate can be switched on separately using the appropriate switch (fig. 2E & 3E).
9. The machine is ready to be used again after the removable filter has been cleaned.

7. HOW TO DRAW OFF HOT WATER

7.1 A100 W (manual filling)

1. Check that the rear water reservoir is filled with water.
2. Switch on the heating using the main switch (fig. 2I).
3. The orange alarm lamp (fig. 2H) will light up when the heating process has begun.
4. When the alarm lamp (fig. 2H) goes out, the water has reached the correct temperature and the hot water tap can be used.
5. When the round alarm lamp lights up (fig. 2G), the cold water reservoir should be filled until the round alarm lamp goes out again.

Attention! The hot water heating reservoir will turn off when the round alarm lamp lights up. The heating will switch back on again as soon as the rear reservoir has been refilled.

7.2 A200 W (automatic filling)

1. Switch on the heating using the main switch (fig. 3I).
2. If the cold water reservoir contains insufficient water, it will always refill automatically to the correct level.
3. The orange alarm lamp (fig. 2H) lights up when the heating process starts.
4. When the alarm lamp (fig. 2H) goes out, the water has reached the correct temperature and the hot water tap can be used.

8. MAINTENANCE

- The machine can be cleaned with a clean, damp cloth.
- The jug and removable filter can be cleaned in the same way.
Attention! The removable filter should not be placed in a dishwasher.
- Coffee stains in the jugs can be removed using Animo coffee stain remover.

- The machine can leave lime deposits during use. The machine should be descaled regularly in order to ensure that it functions efficiently. Animo scale remover is recommended.

It is advisable to descale both the filter coffee unit and the hot water unit at the same time.

Animo supplies both products in the following quantities:

- Coffee detanning agent
100 sachets for 10 grams art.no. 49009
- Descaling agent
48sachets for 50 grams art.no. 49007

WARNING

- Stay near the machine while maintenance is being carried out.
- When descaling the machine, always observe the instructions for use provided with the descaling agent.
- When descaling the machine, it is advisable to wear safety goggles and protective gloves.
- Allow the machine to run through at least three times after it has been descaling.
- Wash your hands thoroughly after descaling.
- The machine should not be submerged or sprayed.
- Have all repairs carried out by a specially trained technician.

8.1 How to descale the filter coffee unit

General

1. Switch off the machine (fig. 2B & 3B).
2. Slide the removable filter into the machine
3. Place an empty jug under the lower hot plate.
4. Dissolve 1 sachet for 50 grams of Animo descaling agent remover in 1 litre of lukewarm 60 -70°C water (see instructions for use on the labelling).

A100 W (manual filling)

1. Pour 1 litre of Animo descaling agent into the reservoir (fig. 1E) and switch on the machine (fig. 2B). The solution will now begin to flow through the system.
2. Leave the reservoir lid open!

A200 W (automatic filling)

1. Pour 1 litre of Animo descaling agent remover into the reservoir (fig. 1E) and switch on the machine (fig. 3B).
 2. Turn the selection switch (fig. 3C) to the half position and press the start button (fig. 3D). The solution will now begin to flow through the system.
 3. Leave the reservoir lid open!
- * **Attention! If the machine begins to steam heavily, switch it off immediately (fig. 2B & 3B).** Wait for 1 minute. The solution will flow through automatically. Switch the machine back on. In the case of the A200 W, press the start button (fig. 3D) as well.

General (continue)

5. When half of the solution has run through the machine, switch it off for about 2 minutes (fig. 2B & 3B). The solution will now undergo a reaction with the lime scale.
 6. After the pause, switch the machine back on and allow the rest of the solution to flow through the machine. In the case of the A200 W, press the start button again (fig. 3D).
- * **Attention! Keep an eye on the reservoir while the solution is running through the machine.** Turn the machine off as soon as the reservoir is empty. Then rinse clean the metal contacts in the cold water reservoir with water or a wet cloth.
7. After descaling the machine, rinse thoroughly by carrying out the normal coffee preparation process 3 times (without paper filters and coffee).
 8. Clean the removable filter and jug thoroughly. The filter coffee unit is now ready to be used again.

8.2 How to descale the hot water unit

1. Remove the round black and the stainless steel lid from the hot water reservoir (fig. 1G).
2. Remove the larger pieces of deposit by holding the machine upside down above the sink so that the water and the loose pieces of scale fall out.
Attention! The coffee unit will also empty! (see unit 5, "Preparation before use").
3. Use a descaling agent to remove the remaining scale. The hot water unit should be refilled as described in unit 5, "Preparation before use".
4. As soon as the hot water unit has heated up, draw off one third (approx. 1.5L) of the hot water.
Attention! When the reservoir has reached the correct temperature, it should be switched off (fig. 2I & 3I). It should not be switched on again during the descaling process.
5. Add two sachets for 50 grams Animo descaling agent into the water. This will now undergo a (frothing) reaction with the scale deposits.
6. Allow the solution to soak in for about 10 minutes until the frothing has stopped.
7. Allow the hot water reservoir to drain until no more water comes out of the tap.
8. Switch on the machine (fig. 2I & 3I) and allow the hot water reservoir to return to the correct temperature.

A100 W (manual filling)

9. * Fill the cold water reservoir with fresh water until the orange alarm lamp goes out again (fig. 2G).
10. * Allow the hot water reservoir to drain again through the tap.
11. Repeat the lines marked with * at least 3 times.
12. Fill the cold water reservoir until the orange lamp goes out (fig. 2G).
13. The hot water unit is now ready to be used again.

A200 W (automatic filling)

9. The cold water reservoir fills itself automatically to the correct level.
10. Draw off at least 3 jugs of water through the tap.
11. The hot water unit is now ready to be used again.

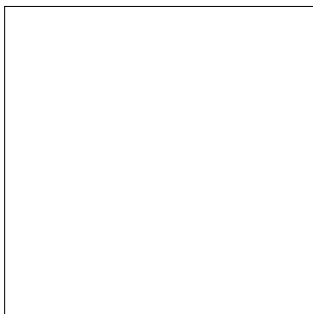
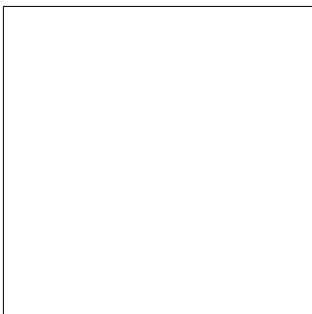
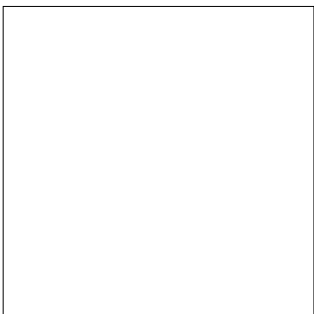
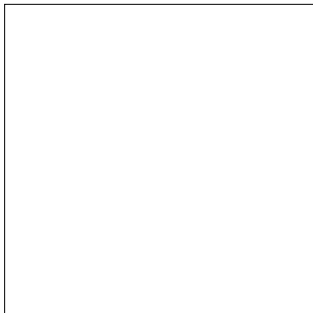
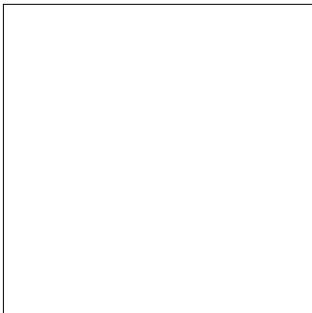
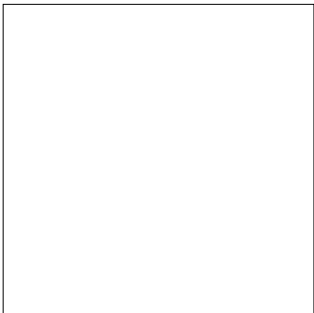
9. TEMPERATURE SECURITY

The hot water unit is supplied with a temperature security that can be accessed from the outside. The security is installed at the back of the device, next to the electricity cable connection. The security is activated when the temperature gets too high.

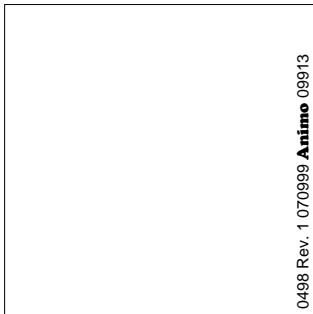
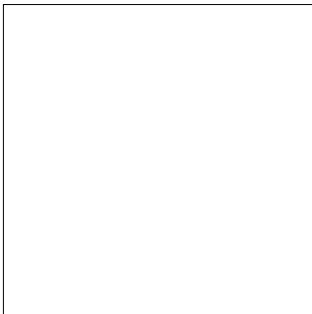
In case the security was activated, do the following:

1. Make sure the machine is cooled down.
2. Unscrew the black protective cover.
3. A button becomes visible. Press it and tighten the cover.

If you find the technical malfunction not to be caused by the temperature security, contact your dealer.



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